The Jerky Chef

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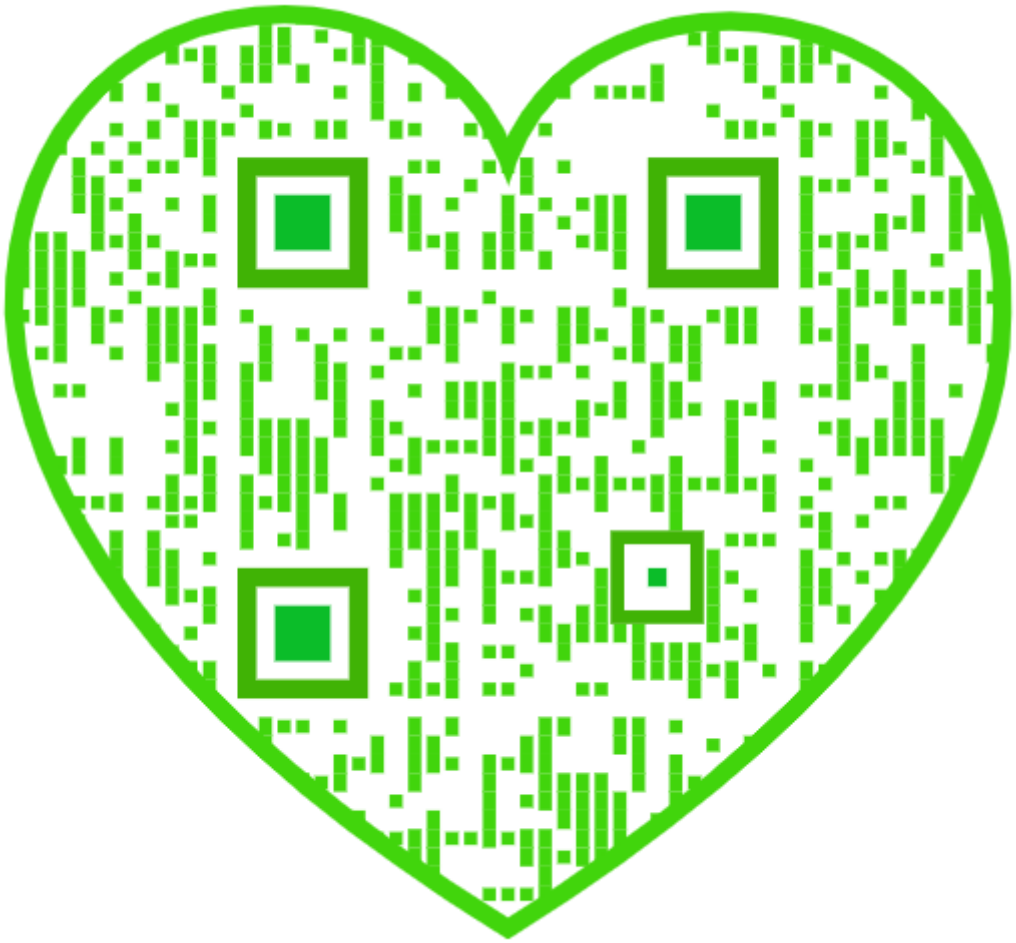

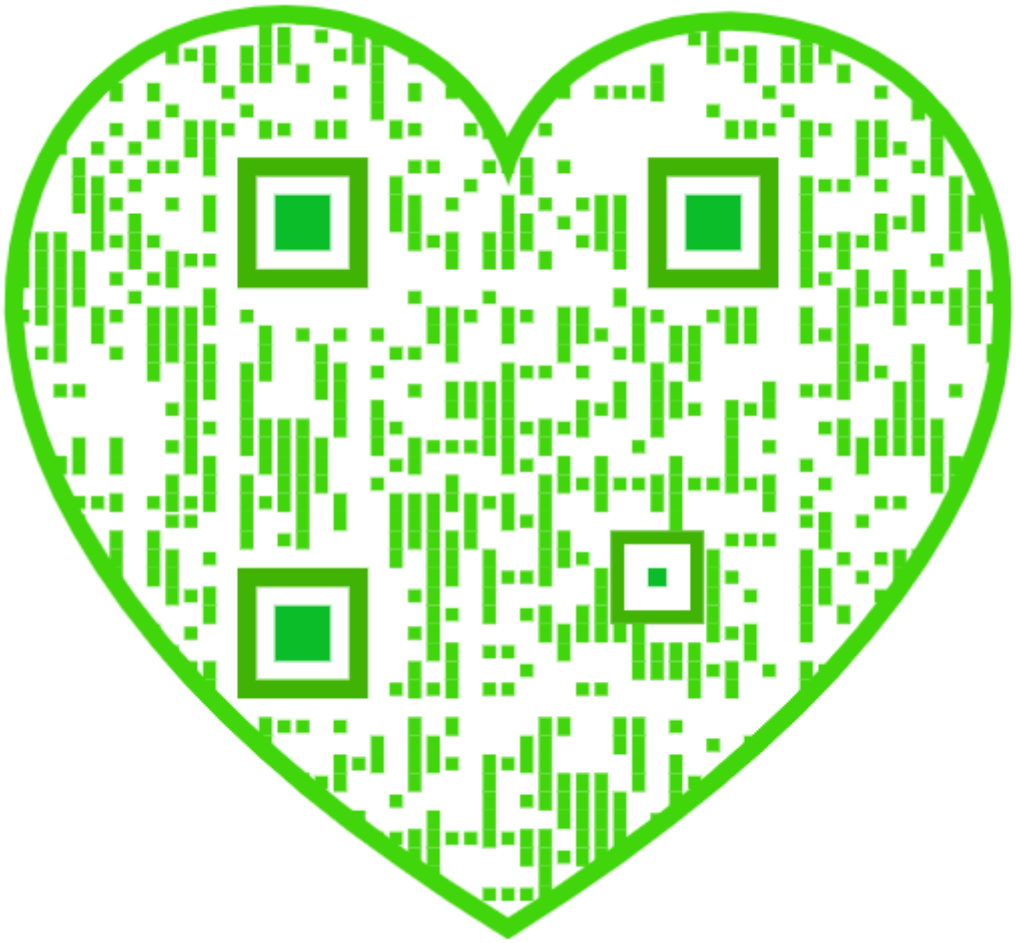

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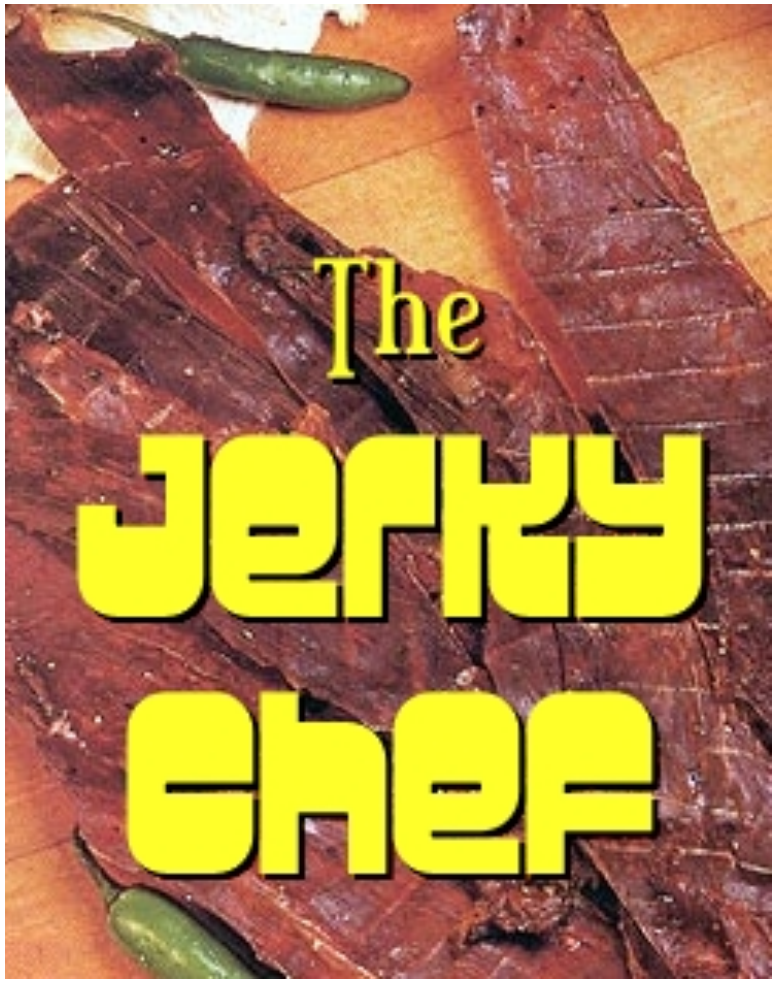

The Jerky Chef

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THE HOME OF WORLD CLASS RECIPES

BEEF JERKY #1

2 lbs round steak (or flank or brisket)
1/4 C. soy sauce
1 Tbsp. Worcestershire
1/4 tsp. ea. pepper and garlic powder
1/2 tsp. onion powder
1 tsp. hickory smoke−flavored salt

Trim and discard fat from meat. Cut meat in 1/8 to 1/4 thick slices. In a bowl combine all but meat. Stir until seasonings dissolve. Add meat and mix thoroughly. Let stand one hour. Shake off excess liquid and put meat slices on oven racks or shallow baking pan. Dry meat at lowest possible oven temp (maybe 180 or 200) until it is brown, hard, and dry. Can take as long as 24 hours.

BEEF JERKY #2

3 LBS lean bottom or top round (or sirloin rump is the best!)

Trim all external fat from meat and cut into 1/4" − 1/8" slices (or have store meat−cutter do this, it's his job!). Cut into 1" wide strips length−wise.

In a large bowl put:
2c. soy sauce
1 1/2 tbls. liquid smoke
1 tsp. worcestershire sauce
1/2 c.dark brown sugar
1/2 tsp. granulated garlic
dash of cayenne pepper powder

For HOT & SPICY add:
1tbls. crushed red pepper

For EXTRA HOT:
Leave alot of crushed red pepper on beef strips!!!

Place strips in marinade and stir and poke with a fork to thoroughly distribute marinade. Cover and put in refigerator for 24−48 hrs (the longer the BETTER!). Place strips in a kitchen strainer. Shake off excess marinade and place on dehydrator racks. Follow dehydrator insturctions for beef jerky. You don't have a dehydrator?! NO PROBLEM!!! Remove oven racks. Place foil on bottom rack and replace at lowest position. Thoroughly CLEAN & DRY top rack and lay strips width−wise across rack. Put at middle position and turn on oven to lowest setting. Leave oven door open a crack to allow excess moisture to escape. Jerky is done in 6−24 hrs depending on thickness of strips. Jerky should be dry and able to bend without breaking or crumbling. Store in zip−lock bag for weeks or freeze for up to one year. ENJOY!!!

BEEF JERKY #3

1/2 ts Pepper (MORE FOR HOT)
1/2 ts Garlic Powder
1/2 ts Onion Salt
1 lb Beef Roast
1/2 c Soy sauce
1/2 ts Garlic Salt
1/2 ts Lemon Pepper

Marinate 1 hour or overnight. Bake in oven 150 to 170, overnight or for 10 − 12 hours. Leave oven door open to allow moisture to escape. Check often for proper level of dryness. If you have a smoker, jerky may be dried in smoker. Keep the heat low and again check dryness of jerky often.

BEEF JERKY #4

1 Flank Steak Or London Broil
Coarse Black Pepper
1/2 c Soy Sauce
Garlic Powder

Cut flank steak or london broil into 1/4" strips. Sprinkle with garlic
powder and coarse ground black pepper. Marinate in soy sauce for 24 hours.
Bake in 150 degree F oven for 10 to 12 hours. DO NOT exceed 150 degrees F.

BEEF JERKY #5

2 lb London Broil
1/2 c Soy sauce
2 tb Worstershire sauce
2 ts Garlic powder
2 ts Onion powder
2 ts Fresly ground black pepper
2 ts Red pepper flakes, less for sissies
2 tb Liquid smoke

Freeze the London Broil or other lean roast. When ready to make jerky, remove the roast from the freezer and let partially thaw. When just able to slice, first remove all fat and then slice against the grain in thin (1/4 inch or less) slices. Cover the meat with the marinade, turn from time to time and let marinade overnight. In the morning line a shallow cookie sheet with a few layers of paper towels. Place on lower rack. Place upper rack in oven in top position and lower rack in lower position. Hang the beef slices from the upper rack with toothpicks above the paper towels. 6 hours at 160F average temp is about right. If your oven is real tight, you might crack open the door a bit to allow the water vapor to escape.

BEEF JERKY #6

2 lb Round steak, chuck steak or roast
1 ts Onion salt
1/2 ts Salt
1/2 ts Garlic salt
1/2 ts Lemon pepper
1/2 ts Sausage seasoning
1/2 ts Thyme
1/2 ts Oregano
1/2 ts Marjoram
1/2 ts Basil

Combine the spices in a dish. Cut the meat into strips less than 1/4 of an inch thick. Remove ALL fat. Sprinkle one side with the combined seasonings and beat with a meat hammer. Turn and repeat the seasoning and beating. Place the strips on a cookie sheet or other flat pan. Place in a 120 F oven for 4 hrs. Turn and put back for another 4 hrs. Keep the oven door propped open for the entire time to allow the moisture to escape. With a gas oven, the pilot light may be enough to provide the heat. Store in a plastic bag. Do not store in a paper bag.

BEEF JERKY #7

1 Flank steak
1 Clove garlic, minced
1/2 c Honey
1 Pinch pepper
4 tb Lemon juice
1/2 c Soy sauce
1 Pinch salt

Put steak in freezer for about half an hour, just until firm. Slice steak across grain, about 1/4−inch thick. Combine remaining ingredients and marinate steak strips in this for at least 2 hours. Place slices on rack in pan and dry in oven at 150 degrees, 12 hours.

BEEF JERKY #8

1/2 c Soy Sauce
1/2 c Worcestershire Sauce
2 tb Ketchup
1/2 ts Pepper (more for hot)
1/2 ts Garlic Powder
1/2 ts Onion Salt
1 lb Beef Roast

Marinate 1 hour or overnight. Bake in oven 150 to 170, overnight for 10 −12 hours.

BEEF JERKY #9

2 lb Very lean Flank Steak or Brisket
1/3 c Soy Sauce
1 Garlic Clove, minced

Trim fat off meat. Cut across grain into 2 pieces; slice lengthwise with grain into 4" strips. Combine soy sauce and garlic in mixing bowl. add meat. Marinate for 15 to 20 minutes, stirring occasionally. Drain and arrange in single layer on cooling rack set in baking pan. Bake overnight at 150 degree F for 12 hours until dried. Blot meat on paper towel to absorb excess fat. Store in tightly covered container. Will keep for several weeks. Does not require refrigeration.

BEEF JERKY #10

2 −3 lb beef
1/2 c Soy sauce
1/2 c Worcestershire sauce
2 ts Accent
2/3 ts Garlic powder
2 ts Onion powder
2/3 ts Black pepper
2 ts Seasoned salt

Cut meat with the grain into 1/2−inch thick strips. Mix all other ingredients to make a marinade. Submerge meat in marinade for 24 hours. Place meat strips directly on the rack in the oven and cook for 8 hours at 150 degrees.

BEEF JERKY #11

1 lb Steak or roast
5 tb Soy sauce
3 tb Worcestershire sauce
2 tb Brown sugar
1 ts Paprika
1/2 ts Pepper
1/2 ts Garlic powder
1/2 ts Onion powder

Trim ALL the fat off the meat and slice into 1/4" thick strips. Mix other ingredients together. Marinate meat overnight in the mixture. Line cookie sheets with foil and arrange meat on it in a single layer. Dry for 8 or more hours at 200 deg F, turning every 2 hours. Cool and store in a tightly covered jar or sealed in a plastic bag.

Other marinade ingredients (optional): 1/2 ts or more hot pepper sauce, 1/4 ts cayenne, 1 ts chili powder, 1 tb or more liquid smoke, 1 tb parsley flakes, 1/2 ts ginger, 1/2 ts allspice.

BEEF JERKY #12

Lean beef
Soy sauce
Lemon Pepper
Garlic Salt

Freeze lean beef for 30 minutes. Slice 1/4 inch thick. Remove all fat. Dip into soy sauce to which you have sprinkled lemon pepper and garlic salt. Spread slices on cake racks placed on cookie sheets. Place cookie sheets in 150 degree oven for 10−12 hours. Store in air tight container.

BEEF JERKY #13

1 lb Lean beef
1/4 c Soy sauce
1 ts Garlic powder

Slice the lean beef (should cuts, flank or round steak) with the grain 1/4 to 1/2 inch wide and 2−6 inches long. Paint on or dip the strips into a mixture of soy sauce and garlic powder. Place on wire rack in a deep oven pan; dry completely in 150F for 8−12 hours.

BEEF JERKY #14

1 lb Beef loin tip OR... 1 lb Beef brisket
Barbecue Sauce (one with no sugar!)
Onion salt
Garlic salt

If necessary, roll out meat slices as thin as possible. Trim off fat. Set oven at 200 degrees and line cookie sheets with foil. Brush one side of meat with sauce. Put slices on cookie sheet; DO NOT STACK. Sprinkle lightly with onion and garlic salts. Cook for 8 to 9 hours. Turn meat after 6 hours of cooking and brush with sauce. Cool and store in a tightly covered jar or sealed in a plastic bag.

BEEF JERKY #15

1/2 lb Flank steak
1 ts Salt
2 ts Sherry
4 ts Honey
3 tb Sugar
1 tb Catsup
1 tb Hoisin sauce
1 tb Oyster sauce
1 tb Light soy sauce
1 tb Dark soy sauce

Partially freeze meat first, then thinly slice beef Marinate in rest of ingredients for at least 1 day. Bake single layer at 250 degrees for 45−55 minutes.

BEEF JERKY #16

5 lb Beef (roast)
1/4 c Soy sauce
1 tb Worstershire sauce
1 ts Garlic powder
1 ts Onion powder
1 ts Black pepper (cracked if possible)
Red pepper flakes; optional
1 tb Liquid smoke

Place the strips of meat into marinade and let soak for about 24 hours. Remove from marinade and allow to air dry for at least one hour. If you have a meat smoker then omit the liquid smoke and smoke meat at a low temperature. If not, then place meat strips directly on the rack in the oven and cook for 12 hours at 150 degrees.

BEEF JERKY #17

1 Flank steak
1 Clove garlic, minced
1/2 c Honey
1 Pinch pepper
4 tb Lemon juice
1/2 c Soy sauce
1 Pinch salt

Put steak in freezer for about half an hour, just until firm. Slice steak across grain, about 1/4−inch thick. Combine remaining ingredients and marinate steak strips in this for at least 2 hours. Place slices on rack in pan and dry in oven at 150 degrees, 12 hours.

BEEF JERKY #18

3 lb Rump roast (or similar cut)
1/2 c Light japanese soy sauce
1/4 c Worchestershire sauce
1/4 c White vinegar
1 c Water
1/2 ts Ground ginger
1/4 ts Ground red pepper
1/4 ts Ground black pepper
1 tb Onion powder
1 Clove garlic; smashed

Have the butcher cut your roast in 1/8 inch slice against the grain OR do it at home. If you don't have good cutlery, have the butcher do it. It won't be worth it! Cut off the slice of fat on the bottom. Separate the two distinct sinews. (you can tell, the grain goes one way on one, and the other way on the other). Trim out the "gristle" that is between them. slice the two sinews against the grain into 1/8 inch slices. Mix the soya, and remaining ingredients to make the marinade. Marinade the meat slices for 6 or 8 hours in the fridge and then bake in the oven, directly on the rack, for 12 hours at 150 F.

BEEF JERKY #19

2 To 3 Pounds Round, Chuck Steak Or Chuck Roast
1 ts Onion Salt
1/2 ts Salt
1/2 ts Garlic Salt
1/2 ts Lemon Pepper
1/2 ts Sausage Seasoning
1/2 ts Thyme
1/2 ts Oregano
1/2 ts Marjoram
1/2 ts Basil

Combine the spices in a dish. Cut the meat into strips less than 1/4 of an inch thick. Remove ALL fat. Sprinkle one side with the combined seasonings and beat with a meat hammer. Turn and repeat the seasoning and beating. Place the strips on a cookie sheet or other flat pan. Place in a 120 degree F oven for 4 hours. Turn and put back for another 4 hours. Keep the oven door propped open for the entire time to allow the moisture to escape. With a gas oven, the pilot light may be enough to provide the heat. Store in a plastic bag.

BEEF JERKY #20

3 lb Lean beef; flank; round sirloin tip
1 c Catsup
1/2 c Red wine vinegar
1/4 c Brown sugar
2 tb Worchestershire sauce
2 ts Dry mustard
1 ts Onion powder
1 ts Salt
1/4 ts Cracked pepper
ds Hot pepper sauce

Cut beef into strips 1/2 inch thick. Combine all marinade ingredients into a glass bakind dish. Add strips of beef, cover and refrigerate overnight. Drain beef slices. Dry in an electric dehydrator at 145 until pliable. Package in home canning jars, food−grade plastic bags or seal−by−heat food storage bags.

BEEF JERKY − BASIC RECIPE

1 1/2 lb Lean boneless meat
1/4 c Soy sauce
1 ts Worcestershire
1/2 ts Onion powder
1/4 ts Pepper
1/4 ts Garlic powder
1/4 ts Liquid smoke
Vegetable oil cooking spray

Freeze meat until firm but not hard; then cut into 1/8 to 1/4−inch−thick slices. In a medium−size glass, stoneware, plastic or stainless steel bowl, combine soy sauce, Worcestershire, onion powder, pepper, garlic powder, and liquid smoke. Stir to dissolve seasonings. Add meat and mix until all surfaces are thoroughly coated. Cover tightly and refrigerate for at least 6 hours or until next day, stirring occasionally; recover tightly after stirring.

Drying the jerky: Depending upon the drying method you're using, evenly coat dehydrator racks or metal racks with cooking spray; if oven drying, place racks over rimmed baking pans. Lift meat form bowl, shaking off any excess liquid. Arrange meat strips close together, but not overlapping, on racks.

Dehydrator drying: Arrange trays according to manufacturer's directions and dry at 140−degrees until a piece of jerky cracks, but does not break, when bent (8 to 10 hours; let jerky cool for 5 minutes before testing).

Pat off any beads of oil from jerky. Let jerky cool completely on racks; remove from racks, place in a rigid freezer container, and freeze for 72 hour. Then store in airtight, insectproof containers in a cool, dry place; or freeze or refrigerate. Makes about 3/4 pound.

Storage time: Up to 3 weeks at room temperature; up to 4 months in refrigerator, up to 8 months in freezer.

BEEF BARBECUED JERKY

1 1/2 lb Flank or lean top round steak; trimmed or all fat and connective tissue
1/2 c Catsup
1/3 c Red wine vinegar
1/4 c Brown sugar; firmly packed
1 1/2 ts Dry mustard
1 1/2 ts Onion powder
1 ts Salt
1/2 ts Garlic powder
1/4 ts Ground red pepper (cayenne)
Vegetable cooking spray

Freeze meat until firm but not hard; then cut into 1/8− to 1/4−inch−thick slices. In a medium−size glass, stoneware, plastic, or stainless steel bowl, combine catsup, vinegar, sugar, mustard, onion powder, salt, garlic powder, and red pepper. Stir to dissolve seasonings. Add meat and mix until all surfaces are thoroughly coated. Cover tightly and refrigerate for at least 6 hours or until next day, stirring occasionally; recover tightly after stirring. Dry and cure.

BLUE RIBBON JERKY

1/2 c Dark soy sauce
2 tb Worcestershire sauce
1 ts MSG (opt)
1/2 ts Onion powder
1/2 ts Garlic powder
1/4 ts Ginger, powdered
1/4 ts Chinese five−spice powder
3 lb Lean beef brisket, eye of round or flank steak

Trim meat completely of fat and cut across grain into slices 1/8 inch thick. To aid in slicing meat thinly, freeze until ice crystals are formed. Blend all ingredients except meat in small bowl. Dip each piece of meat into marinade, coating well. Place in shallow dish. Pour remaining marinade over top, cover and refrigerate overnight.

Oven method: Preheat oven to lowest setting (preferably 110 F). Place several layers of paper towels on baking sheets. Arrange meat in single layer on prepared sheets and cover with additional toweling. Flatten meat with rolling pin. Discard towels and set meat directly on oven racks. Let dry 8 to 12 hours (depending on temperature of oven).

Dehydrator method: Arrange meat on trays in single layer and dehydrate 10 to 12 hours, depending on thickness. Store jerky in plastic bags or in tightly covered containers in cool, dry area.

CAJUN JERKY

1 pound lean round roast
1 Tablespoon Soy Sauce
1 Tablespoon Worcestershire Sauce
2 teaspoons tomato paste
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 teaspoon garlic powder
1 Tablespoon Cajun Spice blend

Trim meat of all visible fat and any connective tissue; Cut into 2 inch or so cubes. Place in bowl of food processor. Combine all seasonings in a small bowl and mix well. Pour over meat cubes. Process until meat is chopped very finely. If it is less fine it will be not extrude well and will be crumbly after drying. Place in jerky extruder, (we got ours at Wal−Mart). Extrude onto dryer trays and dry for about 4 hours for four trays, or until all moisture is gone and meat is dry and leathery. We like ours almost crunchy as it will absorb some moisture from the air after drying. We store ours in glass jars, tightly closed. You can store in the fridge if you like. We have a vacuum sealer and store extras in vacuum sealed jars. I'm sure you could make turkey jerky the same way. The Dehydrator must be set to the highest temperature it will go. I think ours is 145 degrees. You could also put it in the oven to dry. The convection type oven will do best because of the air flow.

CALIFORNIA BEEF JERKY

1 beef flank steak trimmed
1/2 c soy sauce
1 garlic salt
1 lemon pepper

Cut steak lengthwise with grain into long strips, no more than 1/4−inch thick. Toss with soy sauce. Arrange beef strips in a single layer on a wire rack placed on baking sheet. Sprinkle with garlic salt and lemon pepper. Place second rack over beef and flip over. Remove top rack. Sprinkle again with seasonings. Bake in very slow oven (as low as it will go) or at 140 in Dehydrator for 6 to 8 hours. Start checking at about

CARNE SECA JERKY

2 ts ground oregano
2 ts salt
3/4 c vinegar
2 lg onions, finely chopped
2 cloves garlic, mashed
1/2 ts course black pepper
1 ts liquid smoke

Mix all ingredients to make marinade and soak meat in marinade 24 hours. Remove meat from marinade and place in oven or smoker for from 7−8 hours at about 150− 200 degrees. It's done when meat has turned brown, feels hard and is dry to the touch.

CHICKEN JERKY

Marinade:
1/4 cup purple grape syrup
2 tablespoons rice or white vinegar
2 tablespoons tamari or good quality soy sauce
2 tablespoons white wine Worchestershire sauce
1/4 cup chopped currants
2 teaspoons onion powder
2 teaspoons crushed red pepper
4 (1 gram) packets artificial sweetener
1 teaspoon garlic powder

6 (2 to 3 ounces each) boneless, skinless chicken breasts

Purple Grape Syrup:
Place 1 (12 ounce) can of purple grape juice concentrate in a 10 inch nonstick skillet over high heat. Bring to a boil and cook for 5 minutes. Reduce the heat to medium and continue to cook until the juice is reduced to 1 cup, about 10 minutes more. Because of the consistency of the grape juice concentrate, occasional light sticking may occur, so use a wooden spoon to check and clear the bottom of the skillet two or three times during the reduction. Let cool, place in a covered container and refrigerate.

Chicken Jerky:
Combine all marinade ingredients in a small bowl and mix well to form a paste. Lay the chicken breasts on a hard surface, cover with waxed parchment paper, and gently pound the breasts until they are about 1/4 inch thick. The thinner the meat is, the easier it will be to eat later.

Remove the paper from the chicken breasts, divide the marinade evenly among them, and gently rub on both sides. Refrigerate overnight in a covered container.

Drain the excess liquid from the chicken breasts and lay them evenly around the dehydrator trays. Place in machine and dehydrate until the chicken is cooked and has dried out, about 20 to 22 hours. During this time, turn the pieces over 3 or 4 times.

CHINESE BEEF JERKY

3 lb Steak
3 Garlic cloves, minced
1 tb Ginger, fresh, minced
2 tb Sesame oil
1/2 c Soy sauce
2 ts Red peppers, dried, crushed
1 tb Honey
1/2 ts White pepper
4 tb Dry Sherry

Cut meat diagonally crosswise into 1/4" thick, 2" wide strips. Trim away any fat or gristle. Transfer to a non−metallic pan. Add the other ingredients and marinade 24 hours. Arrange meat on racks and let dry at cool room temperature overnight (do not refrigerate). Preheat oven to 225. Line two large baking sheets with foil and set wire racks on top. Arrange the meat on racks in single layer. Bake 15 minutes. Reduce heat to 175 F and continue drying meat another 4 hrs or more. Leave meat on racks to cool and continue drying for several hours before bagging it.

CURRIED JERKY

2 teaspoon ground black pepper
1 1/2 teaspoons salt
1 teaspoon garlic powder
2 teaspoons curry powder
2 teaspoons lime or lemon juice

Trim meat of all visible fat and any connective tissue; Cut into 2 inch or so cubes. Place in bowl of food processor. Combine all seasonings in a small bowl and mix well. Pour over meat cubes. Process until meat is chopped very finely. If it is less fine it will be not extrude well and will be crumbly after drying. Place in jerky extruder, (we got ours at Wal−Mart). Extrude onto dryer trays and dry for about 4 hours for four trays, or until all moisture is gone and meat is dry and leathery. We like ours almost crunchy as it will absorb some moisture from the air after drying. We store ours in glass jars, tightly closed. You can store in the fridge if you like. We have a vacuum sealer and store extras in vacuum sealed jars. I'm sure you could make turkey jerky the same way. The Dehydrator must be set to the highest temperature it will go. I think ours is 145 degrees. You could also put it in the oven to dry. The convection type oven will do best because of the air flow.

DRY CURE SOUTHWEST JERKY

1 ts Salt
1 ts Pepper
1/2 ts Cayenne pepper
3 tb Chili powder
2 ts Cumin
2 Cloves garlic minced
2 lb Steak sliced thinly

Combine ingredients and thoroughly mix together. This is a dry marinade so there is no liquid. Sprinkle the spice mixture on the meat slices and work into the grain with your fingers. Cover and marinate overnight. Place trays in the oven and dry at 145 F for first 4 hours, then set oven 130 F until dry (4 to 8 hrs.). Jerky should be hard but not brittle. Blot up any fat that appears with paper towels. *For a chewy texture, slice the meat with the grain, or across the grain for more tender jerky.

DUCK JERKY

If you hunt waterfowl you should try this. I believe waterfowl makes just as good jerky as venison or beef... it has a really good flavor.

Cut up duck and/or geese into thin strips. Cut on the lengthwise grain. Marinate in the following (don't skimp):

Barbecue sauce
Liquid smoke
Crushed ground peppers (I used a mixture of jalapenos, chili, and cayenne peppers)
Jamaican jerk seasoning
A few drops of Dave's Insanity or other extra−hot sauce
A few drops of Worcestershire sauce

Marinate overnight, then dehydrate for 9−10 hours.

EASY CURE MEAT JERKY

5 lb Meat, any cut
1/2 c Non−iodized salt
1/2 c Sugar
1 qt Water

Trim all fat from meat. Slice meat with the grain as thin as possible. The meat slices nicely when semi−frozen, or your butcher will do the slicing for you. Place the meat in cool brine and refrigerate overnight. After no less than 12 hours, take the meat from the brine, rinse lightly and allow to dry on paper towels for 1 hour. Place meat strips on the smoker racks and dry for 12 hours, using your favorite fuel. When strips are the dryness you like, allow to cool and transfer into a ziplock bag for taking on trips, hiking, camping, etc.

FIESTA JERKY

1 tsp salt
1/4 tsp pepper
1 tbs chili powder
1 tsp onion powder
1/4 tsp ground cumin
1 tsp garlic powder
1 lb lean meat, thinly sliced. (3/16−1/4 in thick)

In a small glass bowl, combine all ingredients except meat. Stir to mix well. Place meat 3−4 layers deep in a container, spooning sauce mixture over each layer. Cover tightly and marinate 6−12 hours in the refrigerator, stirring occasionally and keeping the mixture covered. Dehydrate at 145 degrees until pliable.

FISH JERKY

1/2 cup soy sauce
4 tbs. sugar
2 tsp. grated fresh ginger
1 clove garlic, minced or about 3/4 cup of your favorite commercial teriyaki sauce
2 lbs. fresh raw tuna or salmon **

** You can use red snapper, sea bass, swordfish or any firm fish for fish jerky. Salmon and tuna are outstanding. Salmon will bead oil during drying, so be sure to keep soaking up oil with a paper towel.

Cut fish into thin strips about 1/4" thick, 1−2" wide, and 3−5" long. Mix together marinade ingredients, pour over fish, and marinate for about 6 hours. Dry in oven at 145 degrees for about 2 hours, then lower temperature to 130 degrees until dry. Makes about 1/2 lbs. jerky.

FRONTIER JERKY

1 ts Salt
1/4 ts Pepper
1 ts Garlic powder
2 tb Worchestershire sauce
2 tb Liquid smoke
1 lb Lean meat; thinly sliced

In a small bowl, combine all ingredients except meat. Stir to mix well. Place meat 3 or 4 layers deep in a glass or stoneware, plastic or stainless container, spooning liquid smoke mixture over each layer. Cover tightly. Marinate 6−12 hours in the refrigerator, stirring occasionally and keeping the mixture tightly covered. Follow directions for drying and storing. Makes 1/4 lb. jerky.

GINGERED BEEF JERKY

1 lean top round

Marinade:
1/2 c soy sauce
1/4 c white vinegar
1 tb minced ginger
6 ds tabasco sauce
2 tb sugar
1 ts garlic minced

Spice Rub:
1 ts ground cumin
1 ts chili powder
1 ts salt
2 tb cracked black pepper
1 pn cinamon

Cut top round into very thin (1/8) slices. Place the slices of top round in a baking pan. Combine marinade ingredients and pour over the beef strips; making sure all the strips are covered with liquid. Refrigerate and let marinade for 10−12 hours. Remove the beef strips and discard the liquid. Lay the strips on a wire rack, placing a cookie sheet underneath the rack. In a small bowl, combine all the spice rub ingredients and mix well. Sprinkle the beef strips with the rub. Place the rack in the oven at 160 degrees for 8 hours. Allow to cool to room temp. then bend it− it should break, not bend. Store in refrigerator. You can use a dehydrator, just follow instructions for drying beef in your instruction manual.

HAMBURGER JERKY

1 lb Very lean ground beef
1 tb Worcestershire sauce
1 ts Curing salt; (optional, this contains nitrates and sugar; or subsitute an equal amount of seasoned salt)
1 dash cayenne

Buy the leanest ground beef possible, or select a lean chuck roast and grind it or have it ground. Combine meat with remaining ingredients, mixing well. Cut a piece of plastic wrap the size of your drying tray. Put seasoned ground beef on plastic wrap and, using a moistened rolling pin, roll ground beef to 1/8" thick, spreading meat over entire area of tray. A jerky press can be used instead. Follow manufacturer's directions. Place meat−covered plastic wrap on gray and dry at 140 F for 4 to 6 hours. Remove tray, plastic wrap−side up. Peel of wrap and discard. Roll paper towels over top with rolling pin to remove melted fat. Invert meat onto another tray, plastic wrap−side up. Peel of wrap and discard. Return meat to dehydrator and dry for another 4 to 6 hours. Top with paper towels and roll again to absorb fat. Dry until jerky is hard and leathery. Cut into strips before storing. Package airtight and store in refrigerator or freezer if possible. Use within 6 months.

HAWAIIAN JERKY

1 lb Lean meat, thinly sliced (3/16−1/4 in thick)
1 ts Salt
1 ts Ground ginger
1 tb Brown sugar
1/4 ts Pepper
1/8 ts Cayenne pepper
1 Crushed garlic clove
1/4 c Pineapple juice
1/4 c Soy sauce

In a small glass bowl, combine all ingredients except meat. Stir to mix well. Place meat 3−4 layers deep in a container, spooning sauce mixture over each layer. Cover tightly and marinate 6−12 hours in the fridge, stirring occasionally and keeping the mixture covered. Lay out on trays, 24 to 36 hours in dehydrator. I used a couple of cans of pineapple chunks with the juice in the marinated. Just dehydrated them with the meat. Very interesting.

HERBED JERKY

2 To 3 Pounds Round, Chuck Steak Or Chuck Roast
1 ts Onion Salt
1/2 ts Salt
1/2 ts Garlic Salt
1/2 ts Lemon Pepper
1/2 ts Sausage Seasoning
1/2 ts Thyme
1/2 ts Oregano
1/2 ts Marjoram
1/2 ts Basil

Combine the spices in a dish. Cut the meat into strips less than 1/4 of an inch thick. Remove ALL fat. Sprinkle one side with the combined seasonings and beat with a meat hammer. Turn and repeat the seasoning and beating. Place the strips on a cookie sheet or other flat pan. Place in a 120 degree F. oven for 4 hours. Turn and put back for another 4 hours. Keep the oven door propped open for the entire time to allow the moisture to escape. With a gas oven, the pilot light may be enough to provide the heat. Store in a plastic bag.

HIGH PLAINS JERKY

1 pound top round steak
1/2 cup Worcestershire sauce
1/2 cup soy sauce
1/4 cup brown sugar
4 cloves garlic
2 teaspoons fresh ground black pepper
2 teaspoons ground dried red chile, New Mex −− or Ancho
1 teaspoon onion powder

About 2 hours before you plan to barbecue, place the meat in the freezer to make slicing it easier. After 30 to 40 minutes, remove the meat from the freezer and slice it as thin as you can with a good sharp knife. Trim the meat of all fat. Combine the marinade ingredients in a lidded jar. Place the meat in a plastic bag or shallow dish and pour the marinade over it. Marinate for about 1 hour. Prepare the smoker for barbecuing, bringing the temperature to 200−220 degrees. Remove the meat from the refrigerator, drain it, and let it sit at room temperature for 10 to 15 minutes. Transfer the meat to a sheet of heavy−duty foil, separating the pieces. Place the meat in the coolest part of your smoker and cook until the meat begins to blacken, about 45 minutes. Wrap the foil loosely over the meat and continue barbecuing for another 1 to 1 1/4 hours, until well−dried. Remove the jerky from the smoker and let it cool to room temperature before serving. Refrigerate any leftovers.

HOME−STYLE JERKY

1 lb Round steak, cut in strips 4"x1/8 " thick
1/4 c Soy sauce
1 tb Worchestshire sauce
1/2 ts Onion powder
1/2 ts Garlic powder
1/2 ts Black pepper
3/4 ts Hot sauce
1/2 ts Hickory salt

Slice round steak, cut in strips about 4 in. long and 1/8 in. thick. (The slicing is easier if the steak is partially frozen.) Combine all the ingredients and marinate in the fridge for at least 8 hrs, mixing occasionally. Then skewer the marinated strips on bamboo skewers or toothpicks and hang the strips in the oven with a pan below to catch the drippings. Set the oven on it's lowest setting (l00−150 F) and use something to keep the door ajar. The jerky should be dry after 8−10 hours. This was my first time making jerky and the product come out surprizingly good, but perhaps a bit too salty. You might want to try low salt soy sauce.

HONEY LEMON BEEF JERKY

1 Flank steak
1 Garlic clove, minced
1/2 c Honey
1 pn Pepper
4 tb Lemon juice
1/2 c Soy sauce
1 pn Salt

Put steak in freezer for about half an hour, just until firm. Slice steak across grain, about 1/4 inch thick. Combine remaining ingredients and marinate steak strips in this for at least 2 hours. Place slices on rack in pan and dry in oven at 150 degrees, 12 hours.

HOT & SPICY JERKY

5 pounds beef brisket or venison
1 large fresh white onion or 1/3 cup onion powder
1 large fresh garlic clove or 2 tbl. garlic powder
1 bottle liquid smoke (4 fl. oz.)
1 cup soy sauce
3/4 cup worcestershire sauce
2 tablespoons steak sauce
1 tablespoon monosodium glutamate
2 teaspoons seasoned salt
1/3 cup black pepper −− ground
1 tablespoon fresh rosemary leaves
2 tablespoons sugar

THE HOT STUFF:
5 whole fresh Habanero chiles (more to taste) −− with seeds
1 tablespoon dried Pequin chile pepper −− with seeds
1/2 bottle hot sauce (5 fl. oz.)
4 tablespoons dried Cayenne pepper −− ground

Prepare meat by cutting into strips 3/4" X 1/2" and as long as you prefer. Cut across grain for tender and lengthwise for chewy. The more consistent you are when cutting the strips the better your jerky will dry evenly. Mix all ingredients in blender except meat and Cayenne. Soak strips of meat in the above mixture and refrigerate for 24−48 hours in a closed container (I use a Tuppleware bread box). Shake several times to mix well. Pat dry. Place directly on oven racks that have been covered with tin foil and sprayed with Pam. Cook in preheated oven @ 160 F for 2−3 hours (with door closed). This kills bacteria, removes a lot of the excess moisture and melts any excess fat. Return hot strips to mixture and refrigerate for another 6−12 hours (remember to shake several times). Pat dry and sprinkle with Cayenne powder. Spread in dehydrator. Set dehydrator at 145 F. The final drying usually takes about another 6−10 hours. Do not over dry (Check every few hours). Jerky should be tuff and leathery, not brittle or hard. A real mouth watering HOT treat! Enjoy.

If you don't have a dehydrator return Jerky to 150 F oven for 6−12 hours leaving door open a little. An alternate for the final drying would be to use a low heat smoker. Leave out the Liquid Smoke in the Marinade.

Notes: Venison has always cooked faster for me than beef (less moisture?). So check it more frequently. Yields about 1.75 − 2 lbs. dried jerky. I make

this nice and hot for a reason. If I leave out most of the hot ingredients my children eat it like candy (2 lbs. in 3 days!). Experiment with the heat factor to your taste.

HOT & TANGY JERKY

1 teasp salt
2 cloves garlic, crushed
1/4 teasp cracked pepper
2 tablesp A−1 Steak Sauce
1/4 teasp cayenne
3 tablesp Worcestershire Sauce
1 teasp onion powder
1/2 teasp paprika
1 lb lean meat, thinly sliced

In a glass bowl, combine all ingredients (except meat). Place meat slices in mixture, sloshing around so all sides get covered. Marinate 6−12 hours, in covered bowl (refrigerate), sloshing liquid around occasionally. Dry in a commercial dehydrator or oven, at a temp setting of 140 degrees F. The test I use to tell if it is done is to bend a piece. If it breaks instead of bends, it's done.

JACK DANIELS BEEF JERKY

2 pound flank steak
½ cup soy sauce
½ cup Jack Daniels bourbon
¼ cup brown sugar
1 tablespoon Liquid Smoke
½ cup water
4 cloves garlic
2 tablespoons fresh ground black pepper
1 teaspoon red pepper
1 teaspoon white pepper
1 teaspoon onion powder

Combine the marinade ingredients in a bowl. Place the meat in a plastic bag or shallow dish and pour the marinade over it. Marinate for about 2 days. Stir up the mixture once in a while. Dry meat in the lowest temperature of your oven or in a food dehydrator, until flexible but stiff.

JAMAICAN JERKY

2 lbs lean beef
6 cloves garlic, minced
3−4 habaneros, minced (I left the seeds in)
2 tsp ground allspice
2 tsp dried thyme
1 tsp dried oregano
1 tsp nutmeg
1 tsp ground cinnamon .
5 tsp ground cayenne
3 tsp salt
1 tsp fresh ground black pepper
1 2" piece of fresh ginger, grated
1 lime, juiced
6 tbs crushed pineapple & juice
2 tbs basalmic vinegar
1 tbs soy sauce

Cut the beef into very thin strips (partially frozen helps a lot), and marinade overnight. Pat dry and dehydrate! This is not OUTRAGEOUSLY hot, but certainly hot enough. I really liked the pineapple, but you could probably use just about any acidic fruit juice.

JERKY STRIPS

−−−MEAT−−−
1 lb Ground beef
1 ts Garlic powder
1 ts Salt
1/4 ts Black Pepper
1 ts Liquid smoke
1 tb A−1 Sauce
1/2 c Quick Quaker Oats
1 Eggwhite

−−−SAUCE−−−
2 tb A−1 Sauce
2 tb Worchestershire Sauce
3 tb Ketchup
2 tb Vegetable Oil
1 ts Soy Sauce
1 ts Liquid Smoke
2 tb Water

Mix ground beef with all other ingredients, stir until mixed. Put into a food processor with chopping knife and chop for a good minute, until well−mixed together and consistency of putty. On a floured cutting board, take ball of meat mixture and coat both sides lightly with flour so it won't stick and roll out with floured rolling pin, fold and roll until roughly 8" by 12" rectangle 1/8" or less thick. Using a pizza cutter, cut into 1" wide strips 8" long and carefully transfer to a wire rack. Heat oven to 300 F, place wire rack with meat in oven on oven rack in center of oven, with second oven rack one notch below. On lower rack, place cookie sheet under meat to act as a drip pan. Bake for 1 hour at 300 F. Mix together sauce ingredients in shallow dish. Remove rack of meat, roll each strip into sauce mix and return to rack. When all coated, return to oven and increase temp. to 450 F. Bake for 15 min. Remove rack again and recoat strips and return to oven for another 15 min. or until strips become almost burnt around edges. Remove from oven and coat one last time, then let sit and cool to room temp.

KILLER JERKY

1 c soy sauce
1/2 c worcestershire sauce
1/2 c water
1 tb salt
1 tb pepper
1 tb onion powder
1 tb coarse ground garlic powder
1 1/2 ts tobasco sauce
1 1/2 ts liquid smoke

Mix all together and let sit for about an hour. Stir once in awhile. Get about 3−4 pounds of the cheapest, leanest meat you can find. I like flank steak or arm roast, but they aren't very cheap. Put it in the freezer for a couple hours. Its easier to slice properly when its partially frozen. Slice the meat WITH, NOT AGAINST the grain of the meat. Slice into strips 1/8 − 1/4 inch thick. TRIM AS MUCH FAT OFF AS POSSIBLE. Dip the meat strips in the sauce with a stirring motion to
cover the meat with the spices. Layer the meat in a pan. Pour the remaining sauce over the layered meat and marinate overnite. Drain the meat, trying to keep as much spice as possible on the meat strips. Place on a drying rack or oven rack and heat about 175 degrees for about three hours. The meat should be dry and leathery, not brittle.

KOREAN JERKY

1/2 tsp salt
1/4 tsp pepper
2 tsp sugar
1 tsp MSG (if desired)
1 tbs dry sherry (if desired)
2 tbs sesame seeds
1/4 cup soy sauce
1 lb lean meat, thinly sliced. (3/16−1/4 in thick)

In a small glass bowl, combine all ingredients except meat. Stir to mix well. Place meat 3−4 layers deep in a container, spooning sauce mixture over each layer. Cover tightly and marinate 6−12 hours in the refrigerator, stirring occasionally and keeping the mixture covered. Dehydrate at 145 degrees until pliable.

MEXICAN JERKY

1 lb lean meat, thinly sliced
1 tsp. salt
1/4 tsp. pepper
1 tsp. chili powder
1/2 tsp. garlic powder
1/2 tsp. crushed oregano
1 tsp. paprika

Blend all ingredients except meat in a bowl. Dip each piece of meat into marinade, coating well. Place in shallow glass dish. Pour remaining marinade over top, cover and refrigerate for 8−12 hours. When the meat is ready, remove it from the marinade and pat dry with paper towels. Proceed with drying either in oven or food dehydrator.

MICROWAVE BEEF JERKY

2 lbs. beef (can use flank steak, chuck roast, brisket, sirloin tip or steak)
1/2 tsp. seasoned salt
1/3 tsp. garlic powder
1/3 tsp. pepper
1 tsp. MSG
1 tsp. onion powder
1/2 c. Worcestershire sauce
1/2 c. soy sauce
2 tbsp. liquid smoke

Trim off excess fat. Semi−freeze meat for easier slicing. Cut across grain into 1/8 inch strips. Place meat in shallow pan. Combine all ingredients and pour over meat slices. Let set overnight in the refrigerator. To cook: Lay out strips on microwave bacon rack. Cover with paper towel. Cook on high power for 2 1/2 minutes. Turn strips. Cook 1 1/2 minutes. Turn strips. Cook 1 1/2 minutes. Let stand 5 minutes before eating. Cooking time may vary with thickness of meat. Store in airtight container.

MICROWAVE VENISON JERKY

1/2 lb Trimmed venison
1/4 ts Salt
1/3 ts Garlic Powder
1 ts Accent
1/4 ts Black Pepper
1/4 c Worcestershire Sauce
1/4 c Soy Sauce
1/4 c Water
6 Drops Liquid Smoke

Cut meat into 1/8" thick strips, which is easier if it is slightly frozen. Combine ingredients, and place with meat in refrigerator overnight to marinate. Then place the meat strips in a microwave roasting rack. Set the microwave on high for 4 to 6 minutes. After 4 minutes, add time in 30 second increments. The idea is to have a dried jerky, which means a color change from brown to dark brown, and a consistency in the meat that has changed from supple to leathery in it's texture. That's it!

MIDDLE EASTERN JERKY

1 tsp salt
1/8 tsp pepper
1 1/2 tsp coriander
1/4 tsp ground ginger
1/4 tsp turmeric
1/8 tsp ground cumin
1/4 tsp chili powder
1 lb lean meat, thinly sliced. (3/16−1/4 in thick)

In a small glass bowl, combine all ingredients except meat. Stir to mix well. Place meat 3−4 layers deep in a container, spooning sauce mixture over each layer. Cover tightly and marinate 6−12 hours in the refrigerator, stirring occasionally and keeping the mixture covered. Dehydrate at 145 degrees until pliable.

MOJO SPICE JERKY

1 pound lean round roast
2 Tablespoons lime juice
1 teaspoon ground cumin
1 1/2 teaspoons salt
2 teaspoons ground black pepper
2 teaspoons garlic powder

Trim meat of all visible fat and any connective tissue; Cut into 2 inch or so cubes. Place in bowl of food processor. Combine all seasonings in a small bowl and mix well. Pour over meat cubes. Process until meat is chopped very finely. If it is less fine it will be not extrude well and will be crumbly after drying. Place in jerky extruder, (we got ours at Wal−Mart). Extrude onto dryer trays and dry for about 4 hours for four trays, or until all moisture is gone and meat is dry and leathery. We like ours almost crunchy as it will absorb some moisture from the air after drying. We store ours in glass jars, tightly closed. You can store in the fridge if you like. We have a vacuum sealer and store extras in vacuum sealed jars. I'm sure you could make turkey jerky the same way. The Dehydrator must be set to the highest temperature it will go. I think ours is 145 degrees. You could also put it in the oven to dry. The convection type oven will do best because of the air flow.

MOLASSES JERKY

5 lb Lean meat
1 c Curing salt
1/2 c Molasses (or brown sugar)
1 ts Liquid garlic
4 tb Black pepper
2 qt Water

Remove all fat and membrane from the meat. Combine the rest of the ingredients. Soak the meat in the solution for 8 to 10 hours. Remove meat and rinse thoroughly. Pat dry with paper towels to remove excess moisture. Let stand to air−dry for an hour or so. Then rub in the seasonings of your choice, such as onion salt, garlic salt, pepper or a prepared seasoning mix from the spice department at the market. Smoke meat for 8 to 12 hours or until ready. Test the meat by twisting a strip of meat. It should be flexible but stiff like a piece of rope. Remove and let stand until cool.

ONION GROUND BEEF JERKY

2 oz Package dried onion soup mix
1/4 c Water
1/4 c Soy sauce
1 ts Garlic; chopped
1 ts Curing salt
Dried herbs or flavorings of choice
1 1/2 lb Very lean ground beef

In a bowl, combine onion soup mix and water. Let sit for 10 mintues. Add the remaining ingreidents, including the beef, and combine well. Let marinate for at least 2 hours. For a more pronounced flavor, cover and refrigerate for 8 to 12 hours. Put through a jerky press, OR shape the meat into 1−to 2−inch balls. Line each drying tray with a solid leather sheet. Top it with a mesh sheet. Arrange the meat rounds on the mesh sheets. Dry at 145 F. or above until hard, about 6 to 10 hours. With some dehydrators, you will have to turn the rounds to ensure uniform drying. If beads of melted fat form on the rounds as they are drying, blot them up with a clean, uninked paper towel. Each lb. of ground beef makes about 4 oz. jerky.

ORIGINAL JERKY

Meat; cut into 1/2" thick by 1" wide
Wire or Cord
Brine solution; boiling
1 cup salt
1 gallon water

Cut meat strips 1/2 inch thick by 1 inch wide. String onto a piece of wire or cord. Dip into boiling brine solution (1 cup salt to 1 gallon water) until meat loses its red color. Remove meat from water and let drip dry. Hang near a fire, but not so close as to cook the meat. May be air dried or sun dried, but this takes much longer (days or weeks), and the meat must be protected from insects.

OVEN−DRIED "ANY MEAT" JERKY

This particular jerky can be made from beef−flank, brisket, lean rump roast, top round steak, venison or the white meat from chicken or turkey. Partially freezing the meat makes it easier to slice evenly. Cut with the grain if you want your jerky chewy, across the grain for more tender, brittle jerky.

1−1/2 to 2 pounds lean boneless meat
1/4 cup soy sauce
1 tablespoon Worcestershire
1/4 teaspoon EACH pepper & garlic powder
1/2 teaspoon onion powder
1 teaspoon hickory smoke−flavored salt (liquid smoke with pinch of salt is ok too)

Trim and discard ALL fat from the meat (as it becomes oily). Cut meat in 1/8 to 1/4 inch thick slices. If necessary, cut large slices to make strips about 1−1/2 inches wide and as long as possible. In a bowl combine soy sauce, Worcestershire, pepper, garlic powder, onion powder and smoke−flavored salt. Stir until seasonings are dissolved. Add all the the meat strips and work them thoroughly into the mixture until all surfaces are well coated. The meat will absorb most, if not all, the liquid. Cover tightly and let stand overnight in the refrigerator. Or you can let stand one hour and proceed. Shake off any excess liquid, arrange strips of meat close together, but no overlapping, directly on oven racks or cake racks set in shallow, rimmed pans. Dry meat in oven at the lowest possible setting 150 degrees to 200 degrees (F). Flip every hour or two − until it feels hard and is dry to the touch − 5 hours for chicken & turkey, 4 to 7 hours for beef and vension. Pat off any beads of oil. Cool and store in airtight plastic bags or in jars with tight fitting lids. Keeps in refrigerator or at room temperature indefinitely.

NOTE: This is good with garlic too. If you have one of those herb mortar and pestle things of glass, metal or ceramic, mash up a finely diced garlic clove with the pepper, onion powder and hickory−smoked salt until it is a greyish mess. To this add the liquids and proceed.

PANIOLO BEEF JERKY

1 1/2 lb flank steak; trimmed of all fat
1/4 c lime juice
2 tb reduced−sodium soy sauce
2 tb worcestershire
1 tb fresh ginger; grated
1 ts crushed red pepper flakes
1/4 ts coarsley ground black pepper
1/8 ts liquid smoke
vegetable oil cooking spray

Freeze meat until firm but not hard; then cut into 1/8− to 1/4−inch−thick slices. In a medium−size glass, stoneware, plastic or stainless steel bowl, combine lime juice, soy sauce, Worcestershire, ginger, red pepper flakes, black pepper, and liquid smoke. Stir to dissolve seasonings. Add meat and mix until all surfaces are thoroughly coated. Cover tightly and refrigerate for at least 6 hours or until next day, stirring occasionally; recover tightly after stirring. Then proceed in whichever drying method you prefer. Storage time: Up to 3 weeks at room temperature; up to 4 months in refrigerator; up to 8 months in freezer.

PEPPERED BEEF JERKY

1 cup Worcestershire sauce
1 teaspoon liquid smoke
2/3 cup light soy sauce
1 1/2 teaspoons salt
1 teaspoon onion powder, or 2 teaspoons finely minced fresh onion
3 tablespoons catsup or salsa
1 1/2 teaspoons finely chopped garlic
2 1/2 teaspoons brown sugar
1 teaspoon ground black pepper
fresh ground pepper

Combine all in a microwave safe dish. Mix well. Microwave on high 1 1/2 to 2 minutes, until hot but not boiling. Stir well and set aside to cool down. When just warm to the touch, you are ready to marinate the meat. Start by pouring just a little of the marinade in the bottom of your dish, followed by a single layer of meat, more marinade, more meat, etc. until all the meat is covered. Pour any remaining marinade over the top. Let the meat marinate 1−2 hours depending on the thickness. The longer the better. As you layer each tray of your food dehydrator with meat, sprinkle with fresh ground pepper. Press lightly to "set" the pepper into the meat. How much? Depends on your taste. Dehydrate according to manufacturer's directions.

PERFECT JERKY MARINADE

1 c Soy sauce
1/2 c Water
1/2 c Vinegar
1/4 c Balsamic vinegar
1 ts Salt
2 tb Cracked peppercorns
1/2 c Black coffee
2 ts Honey
1 pn Cayenne pepper
1/4 ts Liquid smoke
1 Splash of white wine

Makes enough marinade to cover 2 lbs of meat.

POW WOW JERKY

2 lb Very Lean Ground Beef Or Other Meat
1/3 c Soy Sauce
1 ts Liquid Smoke
1 1/2 ts Brown Sugar
1 ts Salt
1 ts Pepper
1 ts Pureed Garlic

Mix all ingredients together well. Refrigerate, covered, overnight to blend flavors. Roll out the mixture between sheets of wax paper or plastic wrap to a 1/4−inch thickness. Place the layers of meat in a 150 F dehydrator, in convenient size pieces or place on metal mesh over cake racks in a 150 F oven. Dry meat for 7 to 8 hrs. The jerky will be chewy but not completely dry. Cut into 3/4− to 1−inch strips with kitchen shears. Makes 3/4 lb jerky.

SMOKEHOUSE JERKY

Meat:
venison
top round steak
turkey breast

Brine:
kiln dried medium salt
molasses (Brer Rabbit light or Grandma's)
black and/or red pepper

The Meat: Generally, the lean scraps from most venison (elk, deer, caribou, antelope and moose) work very good. Bear is greasy (sorry Bear), as is pork. Buffalo is similar to beef and makes good jerky. The best cut of beef that will yield the most usable lean meat is the top round. If you like turkey, use large bone in breasts and remove the bone. I haven't done reptiles, but what the hey, if that's your bag give it a shot. The meat should be reasonably aged, at least kept cool for a week or so after it's dressed out and skinned. It is important to trim as much fat off as possible, even if you have to cut it out or scrape it off. The fat will not take salt very well when the meat brines, it will become rancid and grow mold quickly. Cut the meat with the grain, into strips as big around as your thumb (3/4−1" square) and as long as possible.

The Brine: This is a self brining method and works in two stages, dehydration and rehydration. The ingredients needed are: A kiln dried medium salt. Most feed stores have 50# bags for about $3.00 which will make about eight thousand pounds of jerky. Medium salt is about the size of salt that comes on a pretzel. Molasses. I use Brer Rabbit light or Grandma's. Brer Rabbit comes in pint bottles and have a small top that you can pour a nice 'string' from. Grandma's comes in a large mouth bottle and it's best if you transfer it to some sort of a squeeze top ketchup or pancake syrup bottle (1 pint = about 20# of meat). Black Pepper, medium grind or coarse − your choice. If you like it hot, use red pepper flakes instead, if you don't like pepper leave it out. This brine process goes easier and more quickly if you have a few extra happy hands joining in − the kids, the wife and myself usually make it a project and when it's done everyone gets to pat each other on the back. Since we're all together and helping each other, some interesting conversations usually surface. Anyway, you will need a flat bottom non−corrosive container and lid, a Tupperware storage bin, a plastic bus tray or a stainless steam table pan will work well. The size depends on

the amount of meat and the room in your refer − the lids keep things out and are handy for stacking the containers. Salt the bottom of the pan evenly, making sure to get in the corners as well. This may not be as easy as it sounds. Put a few pounds of salt in a bowl, cup your fingers together and scoop out about a half a handful − not in your palm. Shake your hand back and forth across the top and about a foot above the top of the pan. As the salt starts to leave your hand, slowly open your fingers and let the salt run through evenly. Hand salting may require some practice. Practice salting the bottom of the pan until it becomes comfortable and the coverage is without gobs or streaks or voids. If this method becomes too frustrating, a shaker top jar works too − a mayonnaise jar with the metal lid poked full of holes by a 16 penny nail. The coverage amount should be between light coverage (barely covering) and full coverage (completely covering) − the only comparison I can think of, is sugar on a pie crust, or, sugar on your cereal. You don't want it too salty, so, one might consider their first batch of jerky experimental and take it from there. String the molasses. Same kinda deal as the salt, hold the bottle about a foot above the pan, start moving it from side to side and pour. When the molasses starts running try to get a 'string' about the size of a pencil lead and let it crisscross the pan bottom over the salt. Once the strings are even in one direction, change directions (perpendicular) and string evenly across again. Don't forget the corners. When it's done it will be an even grid about 1/2" square covering the pan bottom. Good luck... don't worry, 10−12 layers and you'll be able to sign your name with it. The pepper will vary as to individual taste. One note though, pepper almost doubles its intensity as it soaks and is easy to overpower the finished product. I would recommend that a light dusting would be sufficient for most people (about the way you would pepper a baked potato). Red pepper flakes, even more so. Again, hold the pepper can about a foot above, and dust it evenly − good, you remembered the corners. Layer the meat strips across the bottom of the pan one at a time. Starting on one side, place the strips next to each other without overlapping and with all of the strips running in the same direction. Work the meat across until the layer is complete, without voids. Pat the surface, edges and corners down smooth and flat. Salt, molasses and pepper the surface as was done to the bottom of the pan to start. The second layer of meat is done the same, but it is ran perpendicular to the first layer. Pat smooth, salt, molasses and pepper. Each additional layer is placed perpendicular to the layer before it. Continue layering the meat until it reaches to a level about 2" from the top of the pan. The last layer, or partial layer, gets the salt, molasses and pepper treatment as well. This brining method will cure the meat in two days. Place the pan in the refer, cover and let sit undisturbed for the first day (refrigeration is not necessary if prepared in

a cool climate 35−45F). After about 24 hours the meat should be 'turned' − Dig your hands in the pan and separate all of the strips, turning it over several times to get the meat redistributed into a random order. Mash the meat back down into the brining juices (at this point the juice will be thin and watery) cover and let sit for another day. I usually taste the juice at this point − if it tastes too salty it can be rinsed with water, but it will not be as good. If the salt is right it will have a slightly sweet, peppery flavor. During this next day the meat will soak up the brine juices and when the meat is removed before smoking, it will have a 'candied' texture − sticky and pliable. There should be very little, if any, brine solution left in the pan. The meat will have soaked up the brine and be somewhat swelled up, as compared to the first turning.

Smokehousing the meat: The smoking process will require a smokehouse or smoking unit that is capable of maintaining 80−90F. If there is a small volume, piping the smoke from an external source will provide a cooler smoke, and a hot plate or a few briquettes/lump charcoal could provide the heat source. In a medium size unit (refrigerator size), a cast iron frying pan with chips set on a hot plate will work − although it may be difficult to maintain a constant temperature. The more volume, the easier it is to control the temperature. I would recommend that a fire be built and maintained throughout the smoking process, which will take from 48 to 70 hours − depending upon the thickness of the meat. The smokehouse that I use is medium − large (350) cu.ft., it will maintain a good smoky 80−100F with 2−3 half gallon milk jug sized pieces of wood burning. Use seasoned, barkless wood − your choice, I use red alder, apple, plum, cherry, oak, pear and some of the best I've ever done was with some 75 year old grape stumps. Citrus works good too. Get the smokehouse going and rack or hang the meat while the temp becomes stabilized. If you rack the meat, place it *without* the pieces touching each other − just enough room to run a finger between the strips. Stainless 3/16" rod sharpened on both ends works good for hanging − again, leave some space between the strips. As you place the strips, run them through your thumb and index finger to squeegee off any excess brine. Before placing the racks or skewers into the smokehouse, coarse black pepper or additional red pepper flakes may be added − for those who like lotsa zip. Load the smokehouse and leave the door cracked open for the first couple hours, or until the surface of the meat has dried to the touch. Close the doors, poke the fire and keep an eye on the temps for a couple of days. Don't worry about the meat spoiling if the fire goes out. The meat is cured. It's said that the old timers used to make their jerky while they traveled. When they made camp at night they would hang the jerky over the campfire until dawn, when they broke camp they simply packed up the

jerky and continued smoking the next night. This process takes about 4−5 days and is worth every minute. Probably the two most important items would be too much salt and too much heat. If you decide to try this method, I garr−own−tee you'll never find another piece of store bought jerky that even comes close.

Notes: This is a jerky making process that goes back a long way, before refrigerators, before electricity. To the best of my knowledge it has never been written down, just passed along from one old timer to the next − until now... Showing a person how to do something is one thing, but putting it into words is,... an incommodiously arduous task?

SMOKED JERKY

10 oz Bottle of lo salt soy sauce
1/3 c Worcestershire sauce
2 tb Liquid mesquite smoke **
1 1/4 ts Onion powder
1 1/4 ts Garlic powder
2 1/2 ts Pepper
2 tb Brown sugar
Up to 3 lb lean meat (beef, deer, elk etc.)

** use only in place of smoker

Mix all ingredients except meat to make marinade. Cut thinly sliced meat into 1/2 inch strips and marinate for 12 to 24 hours (the longer the better). Smoke using mesquite chips for about three hours and then finish drying in oven. If doing whole operation in oven use liquid smoke and hang strips of meat on highest rack and put shallow pan underneath to catch drippings. Turn oven on and set to lowest possible setting and leave for 6 to 8 hours until thoroughly dried.

SWEET & SOUR JERKY

1 teasp salt
1/4 teasp pepper
1/2 teasp onion powder
1 clove garlic, crushed
3 tablesp brown sugar
1 tablesp soy sauce
1/4 cup red wine vinegar
1/4 cup pineapple juice
1 lb lean meat, thinly sliced

In a glass bowl, combine all ingredients (except meat). Place meat slices in mixture, sloshing around so all sides get covered. Marinate 6−12 hours, in covered bowl (refrigerate), sloshing liquid around occasionally. Dry in a commercial dehydrator or oven, at a temp setting of 140 degrees F. The test I use to tell if it is done is to bend a piece. If it breaks instead of bends, it's done.

TERIYAKI BEEF OR VENISON JERKY

10 oz Bottle Soy Sauce
1 c Burgundy Wine
1 c Brown Sugar
2 ts Liquid Smoke (use 2 if Dehydrator/ 1 if smoking)
1 ts Salt
1/2 ts Garlic Powder
1/2 ts Onion Powder
1 ts Black Pepper
1/2 ts Cayenne Pepper (or more)

Mix marinade and let stand for 1/2 hour while you cut Beef/Venison into 1/4" − 3/8" strips. Marinade in refrigerator over night. Dehydrate or smoke for 8 hours or so until jerky is dark, dry but still pliable. Don't overdry. Refrigerate until ready to use.

TERIYAKI TURKEY JERKY

1 lb Boned, skinned turkey breast or turkey tenderloins trimmed of all fat and connective tissue
1/4 ts Onion powder
1/4 ts Garlic powder
1/2 c water
1/4 c Reduced−sodium soy sauce
2 ts Worcestershire
2 tb Firmly packed brown sugar
1 ts Pepper
1/2 ts Liquid smoke
Vegetable cooking spray

Freeze turkey until firm but not hard; then cut into 1/8− to 1/4−inch−thick slices. In a medium−size glass, stoneware, plastic or stainless steel bowl, combine onion powder, garlic powder, water soy sauce, Worcestershire, sugar, pepper,
and liquid smoke. Stir to dissolve seasonings. Add turkey and mix until all surfaces are thoroughly coated. Cover tightly and refrigerate for at least 6 hours or until next day, stirring occasionally; recover tightly after stirring.

Drying the jerky: Depending on the drying method you're using, evenly coat dehydrator racks or metal racks with cooking spray; if oven drying, place racks over rimmed baking pans. Lift turkey from bowl, shaking off any excess liquid. Arrange strips close together, but not overlapping, on racks.

Dehydrator drying: Arrange trays according to manufacture's directions and dry at 140−degrees until a piece of jerky cracks and breaks when bent (4−1/2 to 6 hours; let jerky cool for 5 minutes before testing).

Oven drying: Set oven to 140 to 200 degrees (the lower, the better−−the lowest your oven allows). Place racks at least 4 inches away from (above or below) heat source. Prop oven door open by about 2 inches. Dry until a piece of jerky cracks and breaks when bent (4 to 6 hours; let jerky cool for 5 minutes before testing).

Pat off any beads of oil from jerky. Let jerky cool completely on racks; remove from racks, place in a rigid freezer container, and freeze for 72 hours. Then store in airtight, insectproof containers in a cool, dry place; or freeze or refrigerate.

Storage time: Up to 3 weeks at room temperature; up to 4 months in refrigerator; up to 8 months in freezer.

THAI JERKY

8 lb Beef or caribou round or flank steak

Stock:
1 c Beef stock
4 tb Fresh lime juice
4 tb Nam pla (fish sauce)
4 ts Sugar
1/2 c Loosely packed mint leaves*
1/2 c Thinly sliced shallots
4 Scallions, sliced in half lengthwise and cut into 1/4" lengths
2 fresh hot chiles, seeded & finely chopped

Marinade:
Stock (above) plus
4 ts Pepper
1 ts Cayenne pepper (opt)
4 ts Liquid smoke
1/2 c Soy sauce

*You might want to add come basil leaves or cilantro sprigs here.

Trim all fat off the meat and cut against the grain into 1/4" thick strips. (Meat is easier to cut when partially frozen and it will cut evenly.) In a saucepan, combine beef stock, lime juice, fish sauce, sugar; bring to a boil over high heat. Add mint, shallots, scallions and chiles. Cool and strain. Mix the stock and the other ingredients together in a bowl. Add the meat and cover. Marinade overnight. Or put meat and marinade in a sealable plastic bag. Either way turn the meat occasionally to ensure that all portions get well soaked in the marinade. Remove from marinade and let dry on a rack. Line a cookie sheet with foil and arrange meat on it in a single layer OR... place meat directly on oven racks, line bottom of oven with foil OR... place on a rack in shallow pan. Dry for 6 or more hours at 175, turning after 3 hours. Continue to dry in warm oven if necessary. Gas ovens with pilot lights work especially well. Cool and bag it.

TOFU JERKY

1/2 c Soy sauce
3 tb To 4 tb liquid smoke
1/8 c Water
1 tb Onion powder
1 ts Garlic powder or
1 Clove crushed fresh garlic
1 tb Fresh ground black pepper
1 ts Honey
1 lb Firm or extra firm tofu

Cut and drain the tofu. I usually take a 1 lb cube, cut it in half,and then slice it into strips on its short side. Strips should be about 4−5 mm in thickness. They may look big, but they'll shrink to about half their size. Mix all the marinade ingredients together well. Put the tofu in a single layer in a shallow baking pan or cookie sheet and pour the marinade over it. Let soak for several hours or overnight. Drain excess liquid (and reuse!) and dry tofu in food dehydrator or warm (200 F) oven. This will take probably 4−8 hours, depending on the weather. If you live in a sunny, dry climate, you can sun dry it, but it'll take all day. If you dry indoors in the winter, your house gets filled with a wonderful smoky smell. If you're drying in the oven, you'll need to flip the tofu over hourly so it dries evenly. The stuff is delicious and keeps indefinitely. Dry the stuff until it's very chewy, but not crispy.

Be creative: Use low−sodium soy if you want less salt (it is rather salty). Use tabasco or ground cayenne if you want it hot. Chili powder makes chili jerky. Oregano and basil makes pizza jerky.

TRIPLE MEAT JERKY

1 pound of chicken breast
1 pound of pork
1 pound of beef
1/4 cup of soy sauce
3 tablespoons of brown sugar
1 tablespoon of dijonnaise from Hellemans
1 tablespoon of Louisiana hot sauce
3 tablespoons of ketchup
Salt and pepper
1 clove of garlic minced
1 onion minced
1 tablespoon of Worcestershire Sauce
2 tablespoons of liquid smoke (found in grocery stores)

Cut meat into strips, remember that the meat will shrink. Mix seasoning together, and add to meat. If you have a convection oven, put the temp at 150 degrees. Put the strips of meat on a rack, that you will put over a pan. Place in oven, place a wooden spoon, so the oven door will not close completely. It takes between 6−8 hours. Turn the strips from time to time. Once the dehydration process is over, and the strips cool off, you may keep them in a glass jar or in the fridge for a long time. If you have a regular oven , put the temp at the lowest. You will need to keep the oven door open wider, turning the strips even more often, and the cooking time will probably vary.

TURKEY JERKY

1 lb Turkey breast or tenderloins, boned and skinned
1 tb Salt
1/2 c Water
2 tb Brown sugar; firmly packed
2 cl Garlic;pressed or minced OR... 1/4 ts Garlic powder
1/2 sm Onion; minced OR... 1/4 ts Onion powder
1 ts Pepper
1/2 ts Liquid smoke
Nonstick cooking spray

Rinse meat and pat dry. Pull off and discard any fat and connective tissue. To make meat easier to slice, freeze it until it feels firm, but not hard. Cut turkey into 1/8 to 1/4−inch−thick slices. Cut breast piece with or across the grain, and tenderloins lengthwise. In a bowl, stir together salt, water, brown sugar, garlic, onion, pepper, and liquid smoke. Add turkey and mix well. Cover and chill at least 1 hour or up to 24 hours; meat will absorb most of the liquid. Depending on drying method, evenly coat dehydrator racks, (you need 3, each about 10 by 13 in.) or metal racks (to cover a 10− by 15−inch baking pan) with nonstick cooking spray. Lift turkey strips from liquid, shaking off excess, and lay strips close together, but not overlapping, on racks.

In a dehydrator: Arrange trays as manufacturer directs and dry at 140 until a cool piece of jerky (remove from dehydrator and let stand about 5 minutes) cracks and breaks when bent, about 4 1/2 to 5 hours.

In an oven: Set at 150−200, place pan on center rack; prop door open about 2 inches. Dry until a piece of jerky cracks and breaks when bent (see above), about 3−5 hours. Let jerky cool on racks, then remove.

Serve or store in airtight containers in a cool, dry place up to 3 weeks, in the refrigerator up to 4 months, or longer in the freezer. Makes about 7 ounces.

TERIYAKI TURKEY JERKY: Prepare turkey jerky as above, omitting salt and water. Add 1/4 cup soy sauce and 2 teaspoons Worcestershire.

VENISON JERKY

1 1/2 To 2 lbs lean boneless deer meat, partially frozen
1/4 c Soy sauce
1 tb Worcestershire sauce
1/4 ts Ground pepper
1/4 ts Garlic powder
1/4 ts Onion powder
1/4 ts Hickory smoked salt
1/4 c Firmly packed brown sugar
1 sm Bottle liquid smoke

Trim all fat from the meat. Slice the meat as thinly as possible. In a bowl combine the remaining ingredients. Stir until dissolved. Add the meat and mix well. Cover and refrigerate overnight. Shake the excess liquid from the meat and arrange in a shallow pan or cookie sheet. Dry the meat in a 150 or 200 degree F oven until dry and brown, a minimum of 8 hours. Cool, remove from the pan, and store in a glass jar.

WESTERN JERKY

4 ts Salt
1 ts Pepper
1 ts Chili powder
1 ts Garlic powder
1 ts Onion powder
1/4 ts Cayenne pepper
3 ds Liquid smoke
1/2 c Water
2 lb Round, flank steak or other

Cut meat thinly. Mix marinade ingredients together in a bowl. Dip meat slices into marinade. Place dipped meat in layers in a bowl or dish. Pour remaining marinade sauce over meat. Cover tightly and let marinate in refrigerator for 6 to 12 hours. Rotate layers of meat occasionally. Place in dehydrator until dry. While meat is drying, blot excess oil with paper towel. Makes 1/2 pound jerky.

WILD DUCK JERKY

1 several duck breasts
1 liquid smoke
1 tender quick salt
1 soy sauce
1 c brown sugar
1 tb garlic powder
1 soy sauce

Use several duck breasts.... Depends on how much you want to make.... Slice Duck breast about 3/8 thick. In a bowl with a tight lid, brush both sides with liquid smoke (I used Mesquite for last batch but hickory works well too). Sprinkle with tender quick salt and repeat layering until all duck is used. Pour enough soy sauce gently over duck until just covered completely. Put in refrigerator for 48 hours.

Just before drying make:
1 cup brown sugar
1 tablespoon Garlic powder (I like Garlic...so you might change to taste.)
Enough soy sauce to make into a paste

I dry in my gas oven.....on cookie sheet with cookie rack. Lay duck on rack and brush in brown sugar paste. Oven at 170 for two hours.... turn over and brush again.... Dry until dry but not too dry.. everyone likes a little bit of chewy, but not so dry that it breaks when you bend it.

WORLD FAMOUS BEEF JERKY

Soy sauce
Worcestershire sauce
Brown sugar
Crushed garlic
Hot pepper sauce (Tabasco or other)
Red cooking wine
Jamaican Jerk seasoning or A−1 sauce

Start with several pounds of very lean beef roast. You should choose a roast with visible grain, if possible, and little or no fat. It needn't be very high quality, and in fact, tougher cuts seem to actually work better. Mix a marinade with some or all of the following: Mixing the sauce is largely a matter of taste. The result should be close to 3 parts soy sauce, 1 part Worcestershire, 1 part brown sugar and the rest as desired. It should be a very strong salty, spicy and slightly sweet solution. The rest of the ingredients depend on your taste, and the list is by no means exhaustive. Adding red wine will decrease the saltiness and/or dilute it if you get it too spicy without affecting the flavor greatly. You should not use more than about 30 to 40% red wine, however, since the saltiness is necessary to preserve the meat. Don't get too hung up on the recipe, it is good just about any way you fix it. With a very sharp knife, slice the uncooked roast with the grain (usually lengthwise down the roast) into strips about 1/8 inch thick. Thinner will make the jerky spicier and crisper, thicker, up to about 1/4 inch will make it easier to slice, but increases drying time. Trim fat once again, and put the slices in a large Ziploc bag with the marinade. Squeeze to remove as much air as possible, and have a helper seal the bag. Let soak at room temperature for at least an hour. Remove the strips and place in a dehydrator. Spread them in a single layer on each rack, and sprinkle with great quantities of black pepper on one side. Dry on high (145 degrees) in the dehydrator, or turn your oven temperature selector until the light just comes on (the lowest setting possible) and dry on a rack in the oven. In the oven, prop the door open about 3 inches at the top. Drying time is about 8 to 10 hours, but can take twice that long for thicker pieces. Bending should splinter some of the outside fibers when done. It should keep at room temperature for a couple of weeks, and will actually get better in a day or two as the moisture content becomes more uniform throughout.